



CREAMY BACON & SCALLOP SPAGHETTI

with Sun-Dried Tomatoes, Spinach & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1½ oz | 3 oz
Sun-Dried
Tomatoes



4 oz | 8 oz
Bacon



6 oz | 12 oz
Spaghetti
Contains: Wheat



10 oz | 20 oz
Scallops
Contains: Shellfish



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



1 | 2
Veggie Stock
Concentrate



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2½ oz | 5 oz
Spinach



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

SCALLOPS

Scallops, known for their sweet flavor and tender texture, give pasta a delicious upgrade.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1010



HELLO FRESH

DON'T GO BACON MY HEART

Save excess bacon fat and store it in the fridge. Use it to enhance scrambled eggs, mashed potatoes, or fried rice!

BUST OUT

- Large pot
- Large pan
- Paper towels
- Strainer
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1½ tsp | 1½ tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Finely chop **sun-dried tomatoes**.



2 COOK BACON

- Heat a large dry, preferably nonstick, pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop.
- Carefully discard all but a **thin layer of bacon fat** from pan.



3 COOK PASTA

- Once water is boiling, add **spaghetti** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes.
- Reserve **1 cup pasta cooking water (2 cups for 4 servings)**, then drain.



4 SEAR SCALLOPS

- While pasta cooks, pat **scallops*** dry with paper towels; season generously all over with **half the garlic powder (you'll use the rest later)**, **salt**, and **pepper**.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** and a **small drizzle of oil** in pan with **bacon fat** over high heat. Once pan is very hot, add scallops; cook, stirring occasionally, until browned and cooked through, 2-3 minutes.
- Turn off heat; transfer scallops and any **pan drippings** to a medium bowl. Allow pan to cool slightly, then wipe out.



5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for scallops over medium-high heat. Add **scallion whites, sun-dried tomatoes**, and a **pinch of salt**. Cook, stirring, until scallions are fragrant and tomatoes have softened, 1-3 minutes. Reduce heat to medium low.
- Stir in **cream sauce base, stock concentrate, half the Parmesan (save the rest for serving), remaining garlic powder, ¾ cup reserved pasta cooking water (1¼ cups for 4 servings), and ¼ tsp sugar (½ tsp for 4)**. Cook, stirring, until sauce begins to thicken, 1-3 minutes. **TIP: If pasta isn't done cooking yet, ladle pasta water directly from pot.**



6 FINISH PASTA

- Turn off heat. Add **drained spaghetti, scallops (with pan drippings)**, and **spinach** to pan with **sauce**. Stir until spinach wilts and pasta is thoroughly coated. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Taste and season with **salt** and **pepper** if desired.



7 SERVE

- Divide **pasta** between bowls. Top with **bacon, scallion greens**, and **remaining Parmesan**. Serve.

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*Bacon is fully cooked when internal temperature reaches 145°.

*Scallops are fully cooked when internal temperature reaches 145°.